CLAIMS

1. A free flowing, low density, granular sucralose composition with the ability to imitate table top sugar and constituting of sucralose and at least one or combination of low density bulking agent.
2. A composition according to claim 1 wherein granules comprises from 0.01% w/w to about 15% w/w of sucralose and about 85% w/w to about 99.99% w/w of low bulk density bulking agent(s).
3. A composition according to claim 1 wherein the bulk density of low calorie sugar emulant upon preparation is in the range from 0.05 to 0.7 g/cc. preferably it is in the range of 0.1 to 0.5 g/cc and more preferably it is in the range of 0.1 to 0.3 g/cc.
4. A composition according to claim 1 where in the low density bulking agent(s) is selected from maltodextrin, magnesium oxide, magnesium carbonate, calcium stearate, colloidal silicon dioxide, starch, microcrystalline cellulose, powered cellulose or dicalcium phosphate.
5. A composition according to claim 1 wherein the bulk density of low density bulking agent(s) is in the range from 0.05 to 0.2 g/cc.
6. A composition according to claim 1 where in the bulking agent is sucrose in combination with the low density bulking agent selected from maltodextrin, magnesium oxide, magnesium carbonate, calcium stearate, colloidal silicon dioxide, starch, microcrystalline cellulose, powered cellulose or dicalcium phosphate.
7. A composition according to claim 1 wherein low bulk density bulking agent is a combination of two bulking agents and are present in a ratio in the range of 1: 9 to 9:1.
8. A method for preparation of free flowing, low density, granular sucralose composition with the ability to imitate table top sugar and constituting of sucralose and at least one or combination of low density bulking agent, comprising:
    I. Dissolving sucralose in a suitable solvent system to prepare a clear solution.

II. Adsorbing the solution of sucralose on to a suitable bulking agent by pouring on it the solution with gentle mixing.

III. The formed wet mass is dried and sized through appropriate sieve to obtain the desired granules size fractions.

IV. The granules formed can optionally be mixed with low density bulking agents.

9. The process of preparation according to claim 8 wherein the solvent system used for dissolving sucralose can be aqueous, non-aqueous or hydro-alcoholic.

10. A method for preparation of free flowing, low density, granular sucralose composition with the ability to imitate table top sugar and constituting of sucralose and low density maltodextrin, comprising:

I. Dissolving sucralose in a suitable solvent system to prepare a clear solution.

II. Adsorbing the solution of sucralose on to a low density maltodextrin by pouring on it the solution with gentle mixing.

III. The formed wet mass is dried and sized through appropriate sieve to obtain the desired granules size fractions.

IV. The granules formed can optionally be mixed with low density maltodextrin.